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The **glass transition temperature** concept in rice drying and tempering: Effect on milling quality - all 3 versions »

AG Cossen, TJ Siebenmorgen - Trans. ASAE, 2000 - asae.frymulti.com

... 1999. Incorporating the **glass transition temperature** concept in rice drying and tempering to optimize **moisture** removal and milling quality. ASAE Paper No. ...

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Determination of the effect of **moisture** on gliadin **glass transition** using mechanical spectrometry ... - all 3 versions »

EM De Graaf, H Madeka, AM Cocero, JL Kokini - Biotechnology Progress, 1993 - pubs.acs.org

... of Gliadin at Different **Moisture** Contents Determined by Differential Scanning Calorimetry equilibrium **moisture glass transition temperature** content f 0.5 (%) ( ...

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K Sakurai, T Maegawa, T Takahashi - Polymer, 2000 - Elsevier

... may be considered; it is well known that the **glass transition temperature** decreases with ... effect cannot be admitted in our case since the **moisture** content of ...

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Effect of **glass transition** on rates of nonenzymic browning in food systems - all 2 versions »

R Karmas, M Pilar Buera, M Karel - Journal of Agricultural and Food Chemistry, 1992 - pubs.acs.org

... I" 0 1 0 2 0 3 0 **Moisture** Content (% DB) Figure 3. **Glass transition temperature** vs **moisture** content for vegetables and lactose/amioca/lysine model system. ...

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Differentiating between the Effects of Water Activity and **Glass Transition** Dependent Mobility on a ...

LN Bell, MJ Hageman - Journal of Agricultural and Food Chemistry, 1994 - pubs.acs.org

... Table 2. Aspartame Stability in PVP Systems As Influenced by Water Activity (uw), **Moisture**, and **Glass Transition Temperature** (T<sub>g</sub>) state of rate constant ...

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... shrinkage (collapse) in freeze-dried carbohydrates above their **glass transition temperature** - all 3 versions »

G Levi, M Karel - Food Research International, 1995 - Elsevier

... Collapse in amorphous materials is usually related to **glass transition**, which in turn depends on **temperature** and **moisture** content. ...

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DEPENDENCE OF COMPACTION ON THE **GLASS TRANSITION TEMPERATURE** OF THE BINDER PHASE

R DIMILIA - AM. CERAM. SOC. BULL. Am. Ceram. Soc. Bull., 1983 - csa.com

... strength of powder granules decreased markedly when the concentration of adsorbed **moisture** was sufficient to lower the **glass transition temperature** (T<sub>g</sub>) of the ...

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The **glass transition** and the sub-T<sub>g</sub> endotherm of amorphous and native potato starch at low **moisture**

